

# Chinese New Year Set Menus



## 美意延年 BLISSFUL BANQUET DINNER SET MENU

20% OFF

20 tables only

风生水起 新故乡<mark>鸿运小鲍鱼捞起</mark> **Xin's Baby Abalone Yu Sheng** 

大展鸿图 故乡茶皇鸭 Roast Duck smoked with Tea Leaves

> 福如东海 金汤海味羹

Braised Pumpkin Soup with Shredded Dried Seafood

年年有余 油浸笋壳

Deep-fried Marble Goby with Superior Light Soya Sauce

嘻哈大笑 X.O. 酱羊肚耳炒虾球螺片

Sautéed Prawn, Sliced Conch and Amber Wood Ear Fungus in X.O. Sauce

发财如意 发财鲍鱼好市冬菇

Braised Abalone, Dried Oyster, Black Moss and Mushroom with Seasonal Vegetables

添福添寿腊味荷叶饭

Wok-fried Fragrance Rice with Preserved Meat wrapped in Lotus Leaf

甜甜蜜蜜 龙珠果杨枝甘露

Chilled Mango Pomelo Sago with Dragon Fruit







\*Available on the eve of Chinese New Year, 16 Feb 2026, 6.30pm to 8.30pm, for dining in ballrooms only.

#### 一帆风顺 AUSPICIOUS TIMES

介介拐匹 新故乡鸿运三文鱼生捞起 Xin's Salmon Yu Sheng

青春常驻 羊肚菌竹笙炖花胶鸡汤 Double-boiled Bamboo Fungus with Morel Mushrooms and Superior Fish Maw in Chicken Soup

> 发财大利 腊味百花酿刺参扣鹅掌 se Web and Superior Sea

Braised Goose Web and Superior Sea Cucumber stuffed with Shrimp Paste and Preserved Meat

发财金钱 上汤龙虾球焖稻庭面 Superior Stock Lobster Noodle

甜蜜绵绵 杨枝甘露配炸年糕 Chilled Mango Pomelo Sago accompanied with Deep-fried Nian Gao



#### 花开富贵 PROSPEROUS CELEBRATIONS

介介枒起 新故乡鸿运三文鱼捞起 Xin's Salmon Yu Sheng

喜气洋洋 金汤蟹肉雪燕羹 Braised Pumpkin Soup with Crab Meat and Snow Swallow

包罗万有 红烧20头南非干鲍扣海参 Braised 20-head Dried South African Abalone with Sea Cucumber

> 年年有余 娘惹酱脆麟野生笋壳扒 Deep-fried Wild Crispy Marble Goby in Nyonya Sauce

大展鸿图 大虾捞面卜 Braised King Prawn Noodles

甜蜜绵绵 花旗参红莲雪蛤 Double-boiled Red Dates Soup with Hashima and American Ginseng



#### 丰财聚宝 BOUNTIFUL TREASURES

介介拐匹 新故乡鸿运三文鱼生捞起 Xin's Salmon Yu Sheng

福如东海 金汤蟹肉鸡茸羹 Braised Pumpkin Soup with Crab Meat and Minced Chicken

年年有余 清蒸龙虎斑 Steamed Garoupa with Superior Light Soya Sauce

聚宝金盆 发财鲍鱼盆菜 Abalone Treasure Pot

添福添寿 蟹肉芙蓉焖伊面 Braised Ee-fu Noodle with Crabmeat and Egg White

甜甜蜜蜜 万星杏甫 Chilled Sea Coconut with Apricot





#### 双喜临门 DOUBLE HAPPINESS

以生水起 小鲍鱼三文鱼捞起 Baby Abalone and Salmon Yu Sheng

羊肚菌竹笙炖花胶鸡汤
Double-boiled Bamboo Fungus
with Morel Mushrooms and Superior Fish Maw
in Chicken Soup

喜气洋洋

嘻哈大笑 X.O. 酱羊肚耳炒虾球螺片 Sautéed Prawn, Sliced Conch and Amber Wood Ear Fungus in X.O. Sauce

年年有余 清蒸野生笋壳 Steamed Wild Marble Goby with Superior Light Soya Sauce

发财如意 发菜北菇好市海参

Braised Sea Cucumber, Dried Oysters, Mushrooms and Black Moss with Seasonal Vegetables

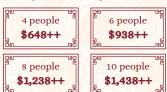
金鸡报喜 避风塘烧鸡

Crispy Roast Chicken with Almond Flakes

添福添寿腊味糯米饭

Wok-fried Glutinous Rice with Preserved Meat

甜甜蜜蜜 杨枝甘露配桃胶 Chilled Mango Pomelo Sago with Peach Resin



#### 欢乐团圆 FLAVOURS OF ABUNDANCE

八生水匹 小鲍鱼三文鱼捞起 Baby Abalone and Salmon Yu Sheng

> 红运当头 南乳去骨猪 Roast Suckling Pig

福如东海 竹笙花胶骨汤 Double-boiled Superior Fish Maw and Bamboo Fungus in Bone Broth

发财元宝 X.O. 酱羊肚耳炒虾球螺片 Sautéed Prawn with Sliced Conch and Amber Wood Ear Fungus in X.O. Sauce

聚宝金盆 发财鲍鱼花菇扒时蔬 Braised Abalone, Mushroom and Black Moss with Seasonal Vegetables

> 年年有余 红翻天蒸野生笋壳 Steamed Wild Marble Goby served in Sichuan Style

添福添寿 樱花虾干贝焖伊面 Braised Ee-fu Noodle with Dried Scallops and Sakura Prawn

甜蜜绵绵 红莲炖桃胶雪燕 Double-boiled Red Dates Soup with Peach Resin and Snow Swallow

8 people **\$1,688++** 

10 people \$1,988++

ル与有仲 GOLDEN BLISS

介介物码 小鲍鱼龙虾捞起 Baby Abalone and Lobster Yu Sheng

> 红运当头 南乳去骨猪 Roast Suckling Pig

喜气洋洋 羊肚菌螺头花胶炖鸡汤 Double-boiled Superior Fish Maw and Sliced Conch in Chicken Soup

金银满屋 X.O. 酱西兰花羊肚耳炒带子 Sautéed Scallop with Amber Wood Ear Fungus and Broccoli in X.O. Sauce

发财金元宝 五头澳洲鲍鱼扣鹅掌 Braised Australian 5-head Abalone with Goose Web

年年有余 清蒸东星斑 Steamed Spotted Garoupa in Superior Light Soya Sauce

大展鸿图 上汤大虾皇焖稻庭面 Braised King Prawn Noodle with Superior Stock

红莲炖花旗参雪蛤 Double-boiled Red Dates Soup with Hashima and American Ginseng

甜蜜绵绵

8 people \$2,680++

10 people \$2,888++

喜气洋洋 JOYFUL

风生水起 龙虾三文鱼捞起 Xin's Lobster and Salmon Yu Sheng

> 红运当头 南乳去骨猪 Roast Suckling Pig

喜气洋洋 羊肚菌花胶刺参炖鸡汤 Double-boiled Superior Fish Maw and Superior Sea Cucumber in Chicken Soup

发财金元宝 极品南非20头糖心干鲍扣天白菇 Braised Dried 20-head South African Dried Abalone and Mushroom

> 清蒸东星斑 Steamed Spotted Garoupa in Superior Light Soya Sauce

年年添有余

大展鸿图 蟹皇龙虾球焖伊面 Braised Crab Roe and Lobster with Ee-fu Noodle

甜蜜绵绵 红莲炖花旗参官燕 Double-boiled Bird's Nest with American Ginseng in Red Dates Soup



**六八**八顺

**ABUNDANT WEALTH** (2 days advance order required)

以土水起

象拔蚌澳洲龙虾捞起 Xin's Geoduck Clam and Australian Lobster Yu Sheng

> 红运当头 南乳去骨猪 Roast Suckling Pig

青春常驻 蟹皇鲜蟹钳扒官燕 Braised Superior Bird's Nest with Crab Claw and Crab Roe

金银满屋 红酒煎鹅肝日本和牛 Pan-fried Foie Gras in Red Wine accompanied with Wagyu Beef

大展鸿图 极品南非20头糖心干鲍扣花胶皇 Braised Dried 20-head South African

Braised Dried 20-head South African
Dried Abalone with Superior Fish Maw

发财如意

阿拉斯加蟹2味:蒸头爪,蟹肉炒饭 Alaskan Crab in 2 Styles: Steamed with Hua Diao and Fragrant Oil and Crabmeat Fried Rice

甜甜蜜蜜 红莲炖花旗参雪蛤 Double-boiled Red Dates Soup with Hashima and American Ginseng



花满三<mark>春</mark> 素套餐 **VEGETARIAN SET MENU** 

风生水起 新故乡鸿运素三文鱼生捞起 Xin's Vegetarian Salmon Yu Sheng

金榜题名 素竹笙粟米羹 Sweet Corn Soup with Bamboo Fungus

发财双元宝 发财双菇扒生菜 Braised Assorted Mushroom with Black Moss and Iceberg Lettuce

嘻哈大笑 什果咕噜素鸡丁

Stir-fried Vegetarian Diced Chicken with Mixed Fruits in Sweet and Sour Sauce

> 添福添寿 干烧伊面

Braised Ee-fu Noodles with Mushroom

甜甜蜜蜜 万星杏甫配炸年糕 Chilled Sea Coconut with Apricot accompanied with Deep-fried Nian Gao



型存技ー 奢华素套餐 LUXURY VEGETARIAN SET MENU

风土水起 新故乡鸿运素三文鱼生捞起 Xin's Vegetarian Salmon Yu Sheng

青春常驻 雪燕素佛跳墙 Vegetarian "Buddha Jumps Over the Wall" with Snow Swallow

> 发财大利 南乳脆炸松菇拼香芒火腿 Crispy Fried Mushroom with Sliced Mango and Mock Ham

> > 金银满屋 龙珠豆腐宝盆 Beancurd Treasure

发财金钱 发财玉环鲍鱼 Braised Vegetarian Abalone in Melon Ring and Black Moss

发财金元宝 鲜百合荷芹炒素肉干 Sauteed Mock Meat with Lily Bulb and Celery

大展鸿图 什菜炒面线 Stir-fried Vermicelli with Mixed Vegetables

甜蜜绵绵 花旗参红莲炖桃胶 Double-boiled Red Date Soup with Peach Resin and American Ginseng



\*Vegetarian set menu is prepared without eggs, garlic and onion.



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